

## starters & salads

soup of the day | 10

beet salad | 16

arugula, quinoa, radishes, fuji apples, smoked yogurt, banyuls vinaigrette

classic caesar salad | 16

romaine lettuce, anchovy crumble, classic caesar dressing, grana padano

deviled eggs | 14

white sturgeon caviar, pickled shallots, shichimi togarashi, chives

charcuterie | 17

house pickles, mustard seeds, calabrese, finocchiona, prosciutto, grilled bread

fromage | 21

chefs selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard

oysters of the day | 18

half dozen oysters, kohlrabi, pink peppercorn mignonette, lemon

mussels | 24

white wine, saffron, garlic confit, shaved fennel, grilled sourdough bread

## sides

wild mushrooms | 10

cauliflower & brussel sprouts | 10

thick cut kennebec fries | 10

## something sweet

warm beignets | 10

cocoa cinnamon sugar, vanilla crème anglaise

dark chocolate mousse | 10

vanilla chantilly, chocolate pearl, salted caramel

classic crème brulee | 10

vanilla bean

house made sorbet | 7

raspberry

vanilla gelato | 7

vanilla bean

peach ice cream | 7

skywalker ranch peaches, cookie crumble, honey pollen



## signature cocktails

in the heat of the night | 16

cimarron blanco tequila, ancho reyes verde liqueur, agave syrup, lime juice

emerald corsair | 16

vida mezcal, luxardo maraschino, green chartreuse, lime juice

cool as a cucumber | 16

brokers gin, chateau aloe liqueur, lime juice, simple syrup, cucumber, basil leaves

paper plane | 16

four roses bourbon, meletti amaro, aperol, lemon juice

carnaval caribe | 18

whaler's dark rum, bacardi silver, curacao, cynar, fee bro's falernum, pineapple shrub, lime juice

la vie en rose | 16

absolut vodka, st. germain elderflower liqueur, hibiscus syrup, honey, lemon juice

session's bloody mary | 16

absolut vodka, session's spicy mix, tomatillo juice served with a mini walnut bread toast, topped with salsa verde

## for the kiddos

sessions burger with fries | 12

brioche grilled cheese with fries | 12

spaghetti with butter sauce & parmesan | 12

fettucini pasta with meat sauce | 12

fruit bowl with mixed berries | 10

## main eats

butternut squash risotto | 27

acquerello rice, wild mushrooms, butternut squash, pumpkin seed gremolada, grana padano

*\*our wine recommendation: 2019 skywalker chardonnay 15 | 55*

bolognese | 24

fettucine pasta, skywalker ranch wagyu beef, parmigiano reggiano, fine herbs, olive oil

*\*our wine recommendation: 2018 pristinvm 18 | 65*

pan roasted salmon | 28

yukon gold potatoes, braised leeks, bacon, bloomsdale spinach, cauliflower puree

*\*our wine recommendation: 2019 sommita chardonnay 14 | 45*

pan seared mahi mahi | 34

roasted cauliflower, endives, wild mushrooms, sunchoke puree, lemon beurre blanc

*\*our wine recommendation: 2019 skywalker chardonnay 15 | 55*

roasted chicken breast | 28

roasted quince, baby carrots, brussel sprouts, potato puree, citrus thyme jus

*\*our wine recommendation: 2019 LungoLago 14 | 45*

steak frites baseball cut | 33

8 oz skywalker ranch wagyu, caramelized onions, thick cut kennebec fries, beef bordelaise sauce

*\*our wine recommendation: 2017 vin rouge de margüi 12 | 36*

grilled lamb chops | 39

broccoli rabe, roasted apples, sultana raisins, apple cider dijon mustard sauce

*\*our wine recommendation: 2018 sommita pinot noir 15 | 55*

beef bourguignon | 35

braised beef short ribs, creamy polenta, brussel sprouts, roasted squash, beef jus

*\*our wine recommendation: 2017 skywalker pinot noir 20 | 77*

fried chicken breast sandwich | 19

coleslaw, fresno chile sauce, honey dill, b&b pickles, thick cut kennebec fries \*vegan tofu option

sessions burger | 22

skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, thick cut kennebec fries

impossible burger | 21

lettuce, caramelized onions, b&b pickles, tomato jam, vegan aioli, thick cut kennebec fries



## champagne | sparkling

prosecco 10 | 30  
schramsberg 'mirabelle' brut 15 | 50  
schramsberg 'mirabelle' brut rosé 16 | 54  
nicolas feuillatte brut - 750ml | 65

## chateau margüi glass | bottle

2020 rosé de margüi 10 | 30  
pale pink - watermelon - bright

2020 cuvee rosé '1784' 12 | 45  
pale pink - papaya - bright

2019 vin blanc de margüi 10 | 30  
crisp - honey - straw

2017 vin blanc l'or des pierres 10 | 30  
crisp - green apple - honey color

2020 cuvee blanc '1784' 15 | 55  
crisp - guava - straw gamet

2017 vin rouge de margüi 12 | 36  
cocoa - currant

2019 cuvee rouge '1784' 15 | 55  
full - blackberry- garnet



château margüi is a beautiful estate winery in the heart of provence, france. this estate, which dates back to roman times, embodies the skywalker philosophy of land stewardship, respect for terroir, and an unrivaled wine experience. château margüi wines enhance the skywalker portfolio

## wine by the glass | carafe

2021 benzinger sauvignon blanc 10|26  
2021 pine ridge chenin blanc 12|28  
2016 benziger cabernet sauvignon 10 | 26  
2018 giornata sangiovese blend 15 | 40  
2017 seghesio zinfandel 14 | 38  
2018 hayes valley merlot 13 | 30

## skywalker vineyards glass | bottle

2019 sommita chardonnay 14 | 45  
unoaked - tropical - straw

2019 skywalker chardonnay 15 | 55  
light oak - crème brulee - pear hue

2021 skywalker rosé 12 | 33  
crisp - strawberry - nectarine

2018 sommita pinot noir 15 | 55  
new world style - raspberry - ruby

2017 skywalker pinot noir 20 | 77  
old world style - blackberry - gamet

2014 sommita sparkling | 130 bottle  
elegant - apple - rose gold

2014 skywalker sparkling | 180 bottle  
crisp - tropical - rose gold



skywalker vineyards estate winery embodies the spirit of the place—where a coastal fog funneling its way through the nicasio gap meets a warm mediterranean-like climate—and is both dramatically striking and welcoming, with a classic california touch of hospitality

## beers | cider

henhouse saison | 8  
trumer pilsner | 8  
barebottle pilsner | 8  
east brothers red lager | 8  
mother earth mexican lager | 8  
ghost town west coast ipa | 8  
almanac hazy ipa | 8  
golden state mighty dry cider | 8  
barebottle fruited sour | 8  
coronado orange wit | 8  
brewdog hazy non-alc | 8

## viandante del cielo glass | bottle

2019 lungolago 14 | 55  
meyer lemon - lilac - pine nut

2018 pristinvm 18 | 65  
raspberries - hibiscus - sundried tomato

2018 viandante 20 | 75  
black cherry - prunes - espresso

## fortified wine

grahams six grapes ruby port | 12  
dow 10 year tawny port | 13  
grahams 20 year tawny port | 23  
disznoko edez szamorodni 2016 tokaji | 16



viandante del cielo estate winery is located in passignano sul trasimeno in the region of umbria, italy. this estate has a deep history dating back to roman times when monks roamed the property for centuries. old world tradition, transparent terroir, and innovative winemaking work collectively to make viandante del cielo a unique component to our storytelling through its wines and olive oils